Dutch Oven 101

Types of ovens –

* Domed lid ovens
* Camp Dutch ovens

Dutch Oven Sizes –

* 12” = 6 quarts (also equivalent to 9x13 casserole dish)
* 10” = 4 quarts
* 8” = 2 quarts

Tools for fire management –

* Chimney for starting charcoal
* Fire starters
* Tongs for charcoal handling
* Gloves
* Shovel

Other tools –

* Lid stand
* Feed pans
* Tables
* Whisk broom

Heat sources –

* Charcoal
* Firewood
* Lump charcoal

Temperature Control –

* App on phone such as: Dutch Oven Helper, Dutch Oven Gourmet
* Lodge temperature chart
* 3 up, 3 down method
* Charcoal placement for baking vs stew or boiling (outside ring vs directly under oven)

Other –

* Liners or foil insert
* Parchment round for baking
* Seasoning cast iron
* Storage

Presented by Leslie Lovett e-mail: Lalovett@swbell.net website: [www.Texasironchef.com](http://www.Texasironchef.com)